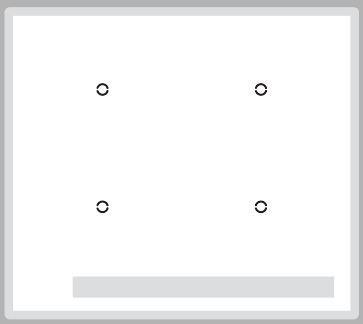
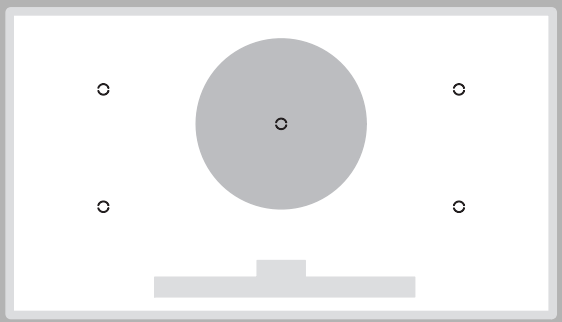
V-ZUG Ltd

Glass ceramic hob

Induction MaxiFlex





Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.
Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number corresponds to the first 3 digits on the identification plate. These operating instructions apply to the models:

Type	Model no.
GK46TIMS	88A
GK56TIMS	89A

Deviations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used

Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!

Information and precautions that should be observed.

Information on disposal.

Information about the Operating Instructions.

➤ Indicates step-by-step instructions.

– Describes how the appliance reacts to the steps taken.

• Indicates a list.

1.2 General safety precautions

- Read the operating instructions before using the appliance for the first time!

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions

- WARNING: If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock.
- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away unless constantly supervised.
- These appliances can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge provided they have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved. Children are not to play with the appliance. Cleaning and user maintenance should not be undertaken by children without supervision.

- Never use a steam cleaner.
- Do not place metal objects such as knives, forks, spoons, lids and aluminium foil on the hob as they can get hot.
- After use, switch the cooking zone off using the controls and/or control devices and do not rely on the pan detector.
- WARNING: It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for instance, a lid or a fire blanket.
- WARNING: Never store objects on the top of the hob because of fire hazard.
- Do not operate the appliance using an external time switch or a separate remote control system.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the REPAIR SERVICE section. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance corresponds to recognised technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.

Caution: Risk of burns and fire!

- Overheated fat and oil can easily catch fire. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket and keep all doors and windows closed.

Caution: Risk of injury!

- Keep animals away from the appliance.

Caution: Risk to life!

- Packaging materials, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging materials away from children.

How to avoid damaging the appliance

- In case of overheating, switch the cooking zone off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb onto the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicon joints.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as they can damage the surface. If sugary foods or juices do get onto the hot cooking zones clean away immediately (while still hot) with a scraper.
- Do not leave the appliance unattended when in use.
- Pans with an aluminium base may not be used.

2 Disposal

Packaging

Danger of suffocation! Packaging materials (e.g. plastic, polystyrene) can be dangerous for children. Keep packaging materials away from children.

All packaging material is marked and should be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

➤ Pull the plug out of the mains socket or have the appliance disconnected from the mains supply by an electrician. Then cut off the mains cable.

➤ Disable the appliance after disconnecting it.

Appliance disposal

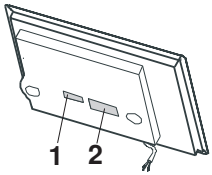
- The symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

3 Using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.
- A cooking zone can give off an unpleasant smell during the first few hours of use. This is normal for brand new appliances. Ensure that the room is well ventilated.

3.1 Where is the identification plate?

The identification plate and the connection plate are located on the underside of the hob element.



1	Identification plate with serial number (FN)
2	Connection plate

A second identification plate is supplied and should be affixed in the fitted unit underneath the hob.

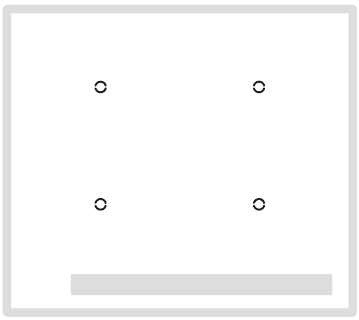
Note down the serial number (FN) of your appliance on the back page of these operating instructions.

4 Your appliance

4.1 Appliance overview

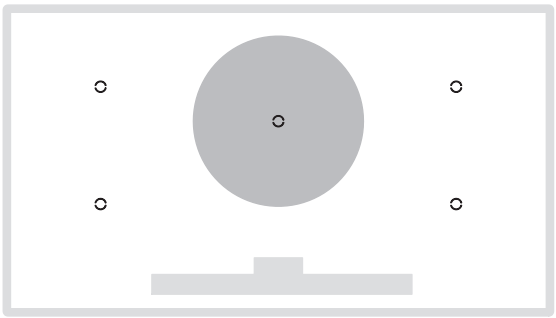
GK46TIMS, GK46TIMSC, GK46TIMSF, GK46TIMSU

- 4 adjustable cooking zones



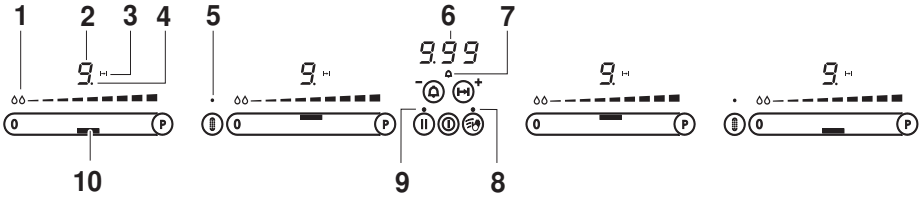
GK56TIMS, GK56TIMSC, GK56TIMSF

- 4 adjustable cooking zones
- 1 cooking zone ø 280 mm



4.2 Operating and display elements

GK46TI...



Touch buttons

Appliance ON/OFF

Slider (for setting the power level)

PowerPlus

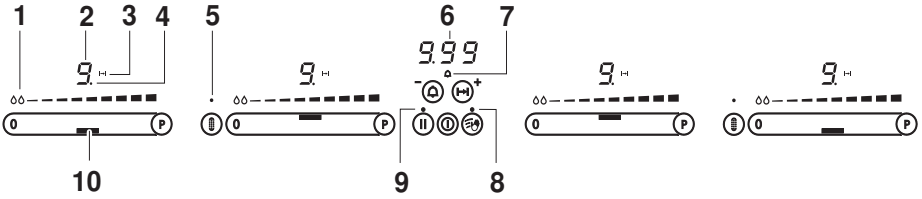
Pause cooking ON/OFF and restore function

Operating time
Functions as + touch button in operating time/timer mode

Timer
Functions as – touch button in operating time/timer mode

Wipe protection ON/OFF

Bridging switch

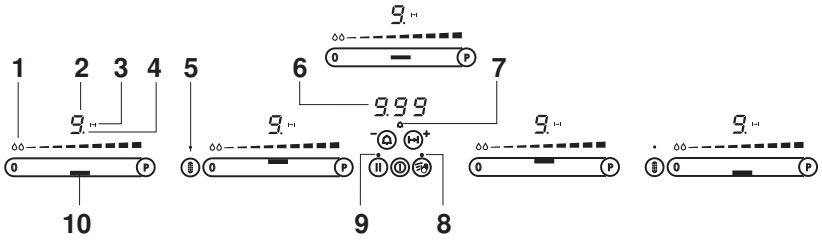


Displays

1 Melting function activated
2 Cooking zone power level
3 Operating time activated
4 Cooking zone indicator light for the operating time
5 Bridging function activated
6 Operating time/timer
7 Timer activated
8 Wipe protection activated
9 Pause activated/possibility for restoring saved settings
10 Cooking zone slider indicator

4.3 Operating and display elements

GK56TI…



Touch buttons

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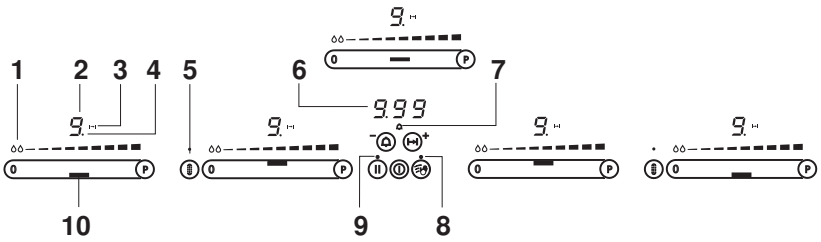
Functions as – touch button in operating time/timer mode

Wipe protection ON/OFF

Bridging switch



Displays

1 Melting function activated
2 Cooking zone power level
3 Operating time activated
4 Cooking zone indicator light for the operating time
5 Bridging function activated
6 Operating time/timer
7 Timer activated
8 Wipe protection activated
9 Pause activated/possibility for restoring saved settings
10 Cooking zone slider indicator

4.4 How induction hobs function

Induction hobs work very differently from conventional hobs or hot plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware.

The glass ceramic plate is only warmed by the hot cookware.
Removing the cookware from the cooking zone immediately interrupts the supply of energy.

Induction hobs are:

- quick reacting
- finely adjustable
- powerful
- energy-efficient
- safe.

Induction hobs can only be used with cookware with a magnetic base.

4.5 Surface cooking

In surface cooking, there are no marked cooking zones.
The pans can be placed freely on the hob, the ⟳ symbol must, however, be covered for pan detection.

If a large pan covers both circles ⟳, both heating zones can be switched on together with the bridging function.

4.6 Pan detection

Each cooking zone is equipped with pan detection. This detects suitable induction compatible cookware with a magnetic base.

- If the cookware is removed during operation or if unsuitable cookware is used,
  - the power level selected flashes alternately with U.
- If no suitable cookware is placed on the cooking zone before the pan detection time (10 minutes) elapses,
  - the cooking zone switches off
  - the display changes from U to 0
  - the appliance switches off after 10 seconds if no other cooking zone is in use.

4.7 Cookware

Suitable cookware

Only cookware with a magnetic base is suitable for use with the induction hob.

This can be tested in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- On the hob, the power level set illuminates and U does not alternate with the power level.

Do not heat any unsuitable cookware using aids such as metal rings and the like. This can damage the hob.

Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- The diameter of the base of the cookware should as far as possible correspond to the diameter of the cooking zone.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

Coated cookware

- Coated cookware when empty may never be heated at a higher power level than 7.
  - The coating may otherwise become overheated and damaged.
- For frying, do not use a higher power level than 9.

Never use PowerPlus with coated frying pans.

Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.

Noise depends on the cookware used. If the noise causes considerable disturbance, it can help to change the cookware.

5 Operating the appliance

The individual cooking zones are all operated in the same way. When the appliance is switched off, all the displays are dark (stand-by mode), except for the residual heat indicator H should any cooking zone still be hot.

5.1 Switching the appliance on and off

➤ Switch the appliance on: Press and hold the ⏻ touch button for about 1 second.
- 0 flashes in all the power level displays.
- If no other entry is made, the appliance switches off after about 10 seconds for safety reasons.

➤ Switch the appliance off: Press the ⏻ touch button.

5.2 Selecting a cooking zone

➤ Press the slider for the required cooking zone or slide your finger along it to set the power level.

5.3 Overview of power levels

Power level	Cooking method	Use
∘∘	Melting	Melting butter, chocolate or honey at approx. 40 °C
L	Keeping warm	Sauces, keeps food ready for serving at approx. 65 °C
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Simmering, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
5		
6	Simmering, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti (hash browns), omelettes, breaded food, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P	Fast heating	Boiling water

5.4 Switching a cooking zone off

➤ Press 0 on the slider.

– If no other entry is made and none of the other cooking zones are in use, the appliance switches off automatically after 10 seconds.

5.5 Residual heat indicator

After the cooking zone is switched off, H remains illuminated in the display as long as a burn hazard exists.

5.6 Keep warm setting

The keep warm setting L keeps food that has been cooked warm at approximately 65 °C. This is between power levels 0 and 1.

5.7 Melting function

With the melting function, butter, chocolate or honey, for instance, can be gently melted at 40 °C.

Switching the melting function on

➤ Hold the L level on the slider depressed for 3 seconds.

– The ∂∂ symbol illuminates.

– The power level goes out.

Switching the melting function off

➤ Select any power level on the slider.

5.8 PowerPlus

All the cooking zones are equipped with the PowerPlus booster. When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

Switching PowerPlus on

➤ Press (P) on the slider.
- – P illuminates in the display.
- – After 10 minutes it automatically switches back to power level 9.

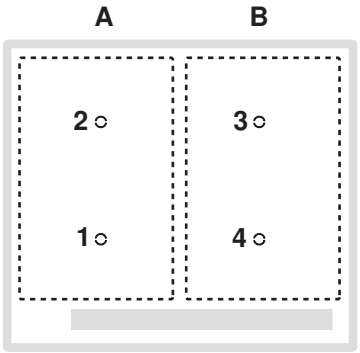
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Switching PowerPlus off before time

➤ Press the required power level on the slider.

Power management

GK46TIMS, GK46TIMSC, GK46TIMSF, GK46TIMSU



PowerPlus cannot be used with both cooking zones of any group (**A** or **B**) at the same time. If PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was selected first.

PowerPlus with cooking zone	Group A *	
	1	2
1	P	5
2	5	P

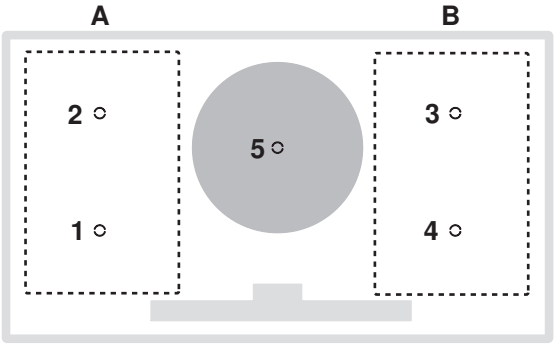
PowerPlus with cooking zone	Group B *	
	3	4
3	P	5
4	5	P

***** Maximum available power level with cooking zones

If the power level is increased above these levels, PowerPlus switches off.

Power management

GK56TIMS, GK56TIMSC, GK56TIMSF



PowerPlus cannot be used with both cooking zones of any group (**A** or **B**) at the same time. If PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was selected first. Cooking zone **5** can be operated with PowerPlus independently of groups **A** and **B**.

PowerPlus with cooking zone	Group A *	
	1	2
1	P	5
2	5	P

PowerPlus with cooking zone	Group B *	
	3	4
3	P	5
4	5	P

***** Maximum available power level with cooking zones

If the power level is increased above these levels, PowerPlus switches off.

5.9 Bridging function

The bridging function allows two individual cooking zones lying one behind the other to be switched on together and to be adjusted together.

Switching the bridging function on

➤ Press the touch button for the required side.

– The indicator light for the touch button illuminates.

If, when the bridging function is switched on, a cooking zone is already running, the power level and operating time of this cooking zone will be taken over for both zones.

If both cooking zones are already running, the operating times are cleared and 0 flashes in the power level displays.

Switching the bridging function off

➤ Press the touch button.

– Both cooking zones revert to the previous settings.

– Each cooking zone can be adjusted individually again.

5.10 Automatic boost

Do not leave the hob unattended while using the automatic boost. Risk of boiling over, burning on and igniting!

All the cooking zones are equipped with a selectable automatic boost. With this function, a cooking zone works at power level 9 for a certain length of time (see table). Then it automatically goes back to the power level set.

Whenever a cooking zone is switched on, the automatic boost must be activated anew.

When the appliance is delivered from the factory, the automatic boost is switched off. If required, the P3 user setting must be changed from 0 to 1, see the USER SETTINGS section.

Power level	1	2	3	4	5	6	7	8
Boost in mins:secs	0:40	1:15	2:00	3:00	4:15	7:15	2:00	3:15

If during the automatic boost a higher power level is selected, the duration of the boost will change automatically.

Switching the automatic boost on

➤ Press and hold the required power level on the slider for 3 seconds.

– A and the power level illuminate alternately in the display while the automatic boost is activated.

– After the automatic boost, the power level is reduced back to the level selected.

Switching the automatic boost off before time

➤ Using the slider, set a lower power level.

5.11 Operating time

Do not leave food on the hob unattended during use. Risk of boiling over, burning on and igniting!

With the operating time function, the cooking zone switches off automatically after a set time (1 min. – 1 hr 59 mins.)

Setting the operating time

➤ Select the required cooking zone.

➤ Press the touch button.

– 00 flashes in the display.

➤ Press the slider for the required cooking zone.

– The I→I symbol illuminates.

➤ Increase the operating time using the + touch button or reduce the operating time using the − touch button.

– The first time the + touch button is pressed, 1 illuminates in the display.

– The first time the − touch button is pressed, 30 illuminates in the display.

To change the operating time, press and hold the − or + touch button.

Changing the operating time

➢ Press the touch button.
– 00 flashes in the display.
➢ Press the slider for the required cooking zone.
– The remaining operating time for the cooking zone selected is displayed.
– The indicator light for the cooking zone illuminates.
➢ Change the operating time using the − or + touch button.

Switching the operating time function off before time

➢ Press the touch button.
➢ Press the slider for the required cooking zone.
➢ Press the − and + touch buttons at the same time.
– 00 flashes in the display.
– The cooking zone continues to run.

End of the operating time

When the operating time is up

- the relevant cooking zone switches off
- an acoustic signal is emitted
- 00 and the power level flash.

➤ Press the touch button to switch off the acoustic signal and the displays.

Several operating times

If operating times are set for several cooking zones,

- the shortest operating time illuminates in the display
- the corresponding cooking zone indicator light illuminates
- the I→I symbol illuminates with a set operating time for each cooking zone.

To display another operating time:

➤ Press the touch button.

➤ Press the slider for the required cooking zone.

- The operating time is displayed and can be changed.

5.12 Timer

The timer functions like an egg timer (1 min. – 9 hr 59 mins.). It can be used at any time and independently of all other functions.

Setting the timer

➤ Switch the appliance on.
➤ Press the touch button.
– The symbol illuminates.
– 00 flashes in the display.
➤ To increase the duration of the timer use the + touch button and to reduce the duration of the timer use the − touch button.
– The first time the + touch button is pressed, 1 illuminates in the display.
– The first time the − touch button is pressed, 30 illuminates in the display.

To change the duration of the timer, press and hold the − or + touch button.

Changing the timer

If no cooking zone is in use, first switch the appliance on.

➤ Press the touch button.
– The time left on the timer flashes.
➤ The duration of the timer can be changed using the − or + touch button.

Switching the timer off before time

If no cooking zone is in use, first switch the appliance on.

➤ Press the touch button.
➤ Press the − and + touch buttons at the same time.
– 00 flashes in the display.

5.13 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on.

Switching the childproof lock on

➤ Switch the appliance on.

Ensure all cooking zones are switched off.

➤ Press the ⏸ and touch buttons at the same time.
– An acoustic signal is emitted.
➤ Press the ⏸ touch button again.
– An acoustic signal is emitted.
– – illuminates in all the power level displays for 10 seconds.

Operating the appliance with the childproof lock activated

➤ Switch the appliance on.
➤ Press the ⏸ and touch buttons at the same time.
– An acoustic signal is emitted.
– The childproof lock is overridden. The appliance can now be used as normal.

The childproof lock is automatically reactivated 1 minute after the hob has been switched off.

Switching the childproof lock off

➤ Switch the appliance on.

Ensure all cooking zones are switched off.

➤ Press the ⏸ and touch buttons at the same time.
– An acoustic signal is emitted.
➤ Press the touch button again.
– A double acoustic signal is emitted.
– 0 flashes in all the power level displays for 10 seconds.

5.14 Restore function

If the appliance has been inadvertently switched off, the settings can be restored within 6 seconds.

➤ Switch the appliance on.
  – The indicator light at the ⏸ touch button flashes.
➤ Press the ⏸ touch button.

5.15 Pause cooking

With this function, the power level of all cooking zones that are switched on can be temporarily reduced to ! for a maximum of 10 minutes. Thereafter, the appliance can continue to be operated using the previous settings.

➤ Press the ⏸ touch button.
  – The indicator light for the ⏸ touch button illuminates.
  – The power levels of the cooking zones that are switched on change to !.
  – The operating time is interrupted.
  – The timer continues to run.
  – All touch buttons are inactive except for ⏻, ⏸ and ☝.

If the pause cooking function is not turned off within 10 minutes, the appliance switches off completely.

➤ To resume cooking, press the ⏸ touch button again.
  – The cooking zones resume operation using the previous settings.

5.16 Wipe protection

This function prevents inadvertently changing the power level, e.g. when wiping the control panel with a cloth.

➤ Press the touch button.
– The indicator light for the touch button illuminates.

➤ Wipe protection is switched off by pressing the touch button again or automatically after 30 seconds.

Press the touch button to switch the appliance off at any time.

6 User settings

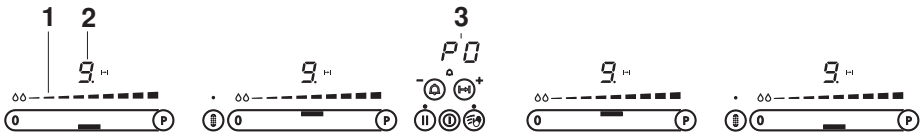
The following user settings can be set and stored individually.

User setting		Setting value		Factory setting
P0	Loudness of acoustic signal	0	Low	2
		1	Medium	
		2	Loud	
P1	Acoustic signal at end of operating time/timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
P2	Operating time PowerPlus	0	Ends after 5 minutes	1
		1	Ends after 10 minutes	
		2	Ends after 15 minutes	
P3	Automatic boost	0	Automatic boost off	0
		1	Automatic boost on	
P4	Default time operating time/timer	0	Default time 0 minutes	3
		1–9	Adjustable from 10–90 minutes	
P5*	Acoustic signal emitted when touch button is pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	Restoring factory settings: Hold the ⏸ touch button depressed for 2 seconds.	

* When the operating time or timer is up or when error messages appear, an acoustic signal is emitted at the level of loudness set in P0.

6.1 Changing user settings

➤ With the hob switched off, simultaneously hold the and touch buttons depressed for 3 seconds.
– An acoustic signal is emitted.
➤ Press both left sliders at the same time.
– An acoustic signal is emitted.
– The user setting, e.g. , appears in display **3**.
– The current setting value for the user settings appears in display **2**.



➤ Use the touch button to select the next higher and the button the next lower user setting.
➤ On slider **1**, use P to select a higher and 0 a lower setting value.
➤ To save entries: Hold the touch button depressed for 2 seconds.
– An acoustic signal is emitted.
– The «User settings» mode is ended.

6.2 Cancelling user settings

➤ Press the touch button.
– Any changes made to setting values are not saved.
– The «User settings» mode is ended.

7 Care and maintenance

To avoid risk of burns, allow the appliance to cool down before cleaning.

7.1 Cleaning

Always clean the hob after use. This prevents food residues from burning on. Dried-on or burned-on food residue is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.

Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. which can damage the surface.

- ➤ Use only a soft cloth or sponge with water and a suitable detergent for cleaning everyday soiling. Always follow the detergent manufacturer's instructions for use. Using a detergent with a protective additive is recommended.
- ➤ Remove stubborn soiling, e.g. boiled-over milk, while still warm using a glass ceramic hob scraper.
  Always follow the scraper manufacturer's instructions for use.
- ➤ Foods with a high sugar content, e.g. marmalade, that boil over should be removed while still hot using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ➤ Remove melted plastic while still warm using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ➤ Remove limescale stains when cool with a small amount of limescale remover (e.g. vinegar, lemon juice, descaler). Then wipe clean with a damp cloth.

8 Trouble-shooting and error messages

8.1 What to do if …

… the appliance is not working and the displays are not illuminated

Possible cause	Solution
• The fuse or circuit breaker for electrical installations in the home is defective.	➤ Change the fuse. ➤ Reset the circuit breaker.
• The fuse or circuit breaker keeps blowing.	➤ Call Customer Services.
• An interruption in the power supply.	➤ Check the power supply.

… U flashes alternately with the power level in the display

Possible cause	Solution
• Cookware is not suitable for use with induction hobs.	➤ Use suitable magnetic cookware. See COOKWARE section.
• The cookware is too small for the cooking zone selected.	➤ Ensure the cookware corresponds to the size of the cooking zone.

… – illuminates in the displays

Possible cause	Solution
• The childproof lock is activated.	➤ For operating the appliance with the child-proof lock activated, see the section on OPERATING THE APPLIANCE. ➤ Switch the childproof lock off.

… a continuous acoustic signal is emitted, flashes in a display and the appliance switches off

Possible cause	Solution
• A touch button or slider was touched for longer than 10 seconds. • Object (e.g. pan, dish) on the control panel. • Food boiled over onto the control panel.	➤ Remove object or food that has boiled over. ➤ The appliance can be used again as normal.

… H and 0 flash alternately in the display

Possible cause	Solution
• The automatic safety shut-off was triggered.	➤ Switch the cooking zone back on again if required.

If a cooking zone has been running for longer without any settings being changed, the appliance switches the cooking zone off automatically, after how much time depends on the power level set.

Power level	∘∘	L	1	2	3	4	5	6	7	8	9
Safety shut-off after hrs:mins	2:00	2:00	8:30	6:30	5:30	4:30	3:30	3:00	2:30	2:00	1:30

... H flashes in the display

Possible cause	Solution
• The excess temperature protection of a cooking zone was triggered.	➤ Allow the cooking zone to cool down. ➤ Resume cooking on a different cooking zone. ➤ Check the cookware.

... U0 flashes in the display

Possible cause	Solution
• An interruption in the power supply.	➤ Press any touch button to cancel the error message. ➤ The appliance can be used again as normal.

... E and 8 illuminate in the display

Possible cause	Solution
• An object, e.g. paper, underneath the hob is affecting the air intake.	➤ Remove any objects in the drawer underneath the hob. ➤ Press any touch button to cancel the error message. ➤ After 10 minutes the appliance can be used again as normal.
• Ventilation is defective.	➤ Note down the error number. ➤ Note down the serial number (FN) of the appliance. See the identification plate for this. ➤ Call Customer Services.

... Er or E and a number illuminate in the display

Possible cause	Solution
• Internal error occurred.	➤ Note down the error number. ➤ Note down the serial number (FN) of the appliance. See the identification plate for this. ➤ Call Customer Services.

9 Notes

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11 Repair service

The TROUBLE-SHOOTING AND ERROR MESSAGES section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN		Appliance	

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

If the appliance is not working properly, contact your nearest V-ZUG Ltd Service Centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement

For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.
As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

Quick instructions

Please first read the safety precautions in the Operating instructions!

To switch appliance on

➤ Hold the ⏻ touch button depressed for about 1 second.

To select cooking zone

➤ Press the slider or slide your finger along it to set the power level.

Alternatively

➤ Press P to heat a large amount of water quickly.

To switch cooking zone off

➤ Press 0 on the slider.

To switch appliance off

➤ Press the ⏻ touch button.

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